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**CATERING + MENU**

EAT WELL.  
BE KIND.

## ROSEWATER MARKET & TAKE AWAY

20 SOUTH SUMMER STREET  
EDGARTOWN MA 02539  
508-627-1270

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As an extension of our in-market kitchen, Rosewater Market offers a diverse array of catered and made-to-order food options designed to simplify your year-round party planning needs.

Led by Rosewater chef Tina Miller and her talented team of culinary collaborators, our Catering Menu has been specifically designed to make your life easier and fill you with delicious food prepared from scratch food. Our Menu is a sampling of what we can do, if you don't see it, ask for it!

We offer Pick Up or Delivery for your Dinner Party, Luncheon or Bridal Brunch, Staff Meeting, Beach Picnic or any occasion.

So let us add a bit of Rosewater flavor to your next special occasion by simply email:  
[tina@RosewaterMV.com](mailto:tina@RosewaterMV.com) for additional details.

Tina & Julia



ROSEWATERMV.COM

## CATERING MENU SELECTION

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1. HORS D'OEUVRES
2. PLATTERS
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## HORS D'OEUVRES

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### MINI COD FISH CAKES

Quickle Tartar Sauce

### LOBSTER CORN FRITTERS

Rosewater Cocktail Sauce

### SEARED YELLOWFIN TUNA

Double Crostini, Pickled Ginger, Wasabi Drizzle

### MINI MAINE CRAB CAKES

Lemon-Caper Mayo

### SMOKED BLUEFISH

Potato Latke, Balsamic Red onion

### GRILLED LAMB LOLLIPOPS

Mint Gremolata

### CAULIFLOWER + KALE FRITTERS

Cool Curry Cream

### DARK CRAFT BEER MARINATED GRILLED SHRIMP COCKTAIL

Red Onion Cocktail Sauce

### HOUSE SMOKED BEEF BRISKET

Onion Slider, Caramelized Onion, House BBQ Sauce

### LAMB MEATBALLS

Lemon, Feta Dipping Sauce

### DEVILED LOCAL EGGS

Chives, Crispy Pancetta

### LOBSTER MOCK MAKI

Scallion Lime Dipping Sauce

### CHICKEN LIVER PATE

Double Crisp Crostini

## HOUSE SMOKED PULLED PORK SLIDER

Carolina Sauce, Cumin Slaw, Brioche Roll

## BEEF TENDERLOIN

Cheddar, Aioli, Arugula, Crostini

## STUFFED MUSHROOM CAPS

Herbed Goat Cheese, Melted Leeks

## PLATTERS

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### FRENCH PICNIC

Unique Selection Cheeses, Cured Meats, Hard Boiled Eggs,  
Rustic Breads, Aioli

### CHARCUTERIE & UNIQUE CHEESES

Olives, Rosemary Toasted Nuts, Toasted Breads

### ROSEWATER HUMMUS

Seasonal Veggies, Toasted Pita

### SEASONAL

Raw, Roasted or Grilled Vegetable Crudit   
Rosewater Dips

### HOUSE SMOKED BLUEFISH

Toasted Crostini, Pickled Red Onion

## SANDWICH PLATTERS

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### HOUSE SMOKED TURKEY

Cheddar Cheese, Sage Mayo, Arugula, Cranberry Walnut Bread

### GRILLED ASPARAGUS

Goat Cheese, Pickled Red Onion, Sexy Mushrooms, Parsley Pesto, Ciabatta

### HOUSE SMOKED CHICKEN SALAD

Greens, Aioli, Multigrain Bread

### BLT

Avocado Mayo, Multigrain Bread

### LOCAL EGG SALAD

Greens, Multigrain Bread

### FRESH LOCAL TOMATO

Mozzarella, Arugula, Basil Pesto, Rosewater Ciabatta

### CLASSIC TUNA

Greens, Tomato, Multigrain Bread

## HOUSE SELECTIONS

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Hot + Cold Seasonal Soups

Vegetarian Chili

## MAIN ITEMS

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### GRILLED ISLAND SWORDFISH

Lemon Basil Aioli

### FAROE ISLANDS SALMON

Sesame, Lime, Soy

### STRIPED BASS

Roasted Tomato Salad

### HOUSE SMOKED NATURAL MEATS

Whole Chicken, Beef Brisket, Pork, Turkey Breast & BBQ Ribs

### SAFFRON CHICKEN STEW

Seasonal Vegetables

### THE ULTIMATE ROASTED CHICKEN

Whole or Quartered

### SEARED RARE YELLOWFIN TUNA

Crispy Island Shiitake Mushrooms

### GRILLED FLANK STEAK

Balsamic Grilled Red Onions

### LOCAL FLOUNDER

Melted Spinach, Sorrel Sauce

### VINEYARD BOUILLABAISSSE

Cod, Mussels, Littleneck Clams, Lobster, Saffron Broth

### LOBSTER POT PIE

Melted Leeks, Spring Peas

### ROASTED ATLANTIC HALIBUT

Mustard-Dill Crust

### MARINATED GRILLED BEEF TENDERLOIN

Mushroom Ragout

FRESH HERB + LEMON MARINATED GRILLED CHICKEN BREASTS



## SALADS + SIDES

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### ASPARAGUS + QUINOA

Lemon Zest, Rosemary, Toasted Almonds

### LOCAL CORN SALAD

Cherry Tomatoes, Basil

### WHITE SALAD

Shaved Radish, Cauliflower, Celery, Arugula, White Beans,  
Parmesan

### EGGLESS KALE + ROMAINE CAESAR

Rye Croutons, Shaved Parmesan

### FARM BEET

Farro, Goat Cheese, Baby Spinach

### HOUSE SMOKED CHICKEN CLUB

Cherry Tomatoes, Bacon, Rosewater Buttermilk Ranch

### GREEK STYLE SALAD

Local Greens, Romaine, Cherry Tomatoes, Feta, Cucumbers,  
Kalamata Olives, Shaved Red Onion

### SEASONAL ROASTED VEGETABLES

18-Year Old Balsamic, Toasted Pepitas

### GRILLED ASPARAGUS

Fingerling potatoes, Salsa Verde

### MIXED MUSHROOM FRICASSEE

Morel Cream

### HONEY ROASTED LOCAL CARROTS

Feta Cheese, Parsley

### ROASTED BRUSSEL SPROUTS

Toasted Pecans, Bacon Bits, Aged Balsamic

**ROASTED FENNEL**

Carrots, Rosemary

**ROASTED BUTTERNUT SQUASH**

Quinoa, Maple Toasted Pepitas

**SUMMER GREEN BEANS**

Cherry Tomatoes, Goat Cheese, Toasted Almonds,  
Sweet Roasted Shallot Vinaigrette

**ISLAND ARUGULA**

Spicy Buttermilk Dressing, Garlic Crispy Croutons

**PEPPERY CHOPPED SALAD**

Shaved Pecorino

**CHICK PEAS**

Summer Cucumbers, Tomatoes, Fresh Dill, Red Peppers, Red  
Wine Vinaigrette

**CLASSIC LOCAL EGG SALAD**

Local Chives

**LOCAL TOMATO - BASIL SALAD**

Fresh Mozzarella

**GRILLED ASPARAGUS**

Shaved Parmesan, EV00, Malden Sea Salt

**BASIL PESTO GEMELLI**

House Smoked Chicken Breast, Tomatoes, Pine nuts

**ROASTED CAULIFLOWER**

Parsley Pesto, Toasted Pine Nuts, Lemon Zest

**SAFFRON RISOTTO**

Grilled Asparagus, Roasted Red Peppers

**SUMMER TOMATO + ZUCCHINI CASSEROLE**

Basil, Parmesan Crust

**FRESH FRUIT SALAD**

Season Fruit, Berries, Mint

## ONE DISH

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SHEPHERD'S PIE

CHICKEN POT PIE

THREE CHEESE MAC + CHEESE

CHICKEN AND SPINACH, MAC + CHEESE

BEEF LASAGANA

BUTTERNUT SQUASH LASAGNA

FALL VEGGIE POT PIE

## OPEN FACED FLATS

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SMOKED SALMON

House Pickled Red Onions, Capers, Fresh Dill Cream Cheese  
Rye Bread

CRUSHED RIPE AVOCADO

Aged Balsamic, Shaved Radish Sea Salt, Rye Bread

CRAB + ASPARAGUS TIPS

Dill, Lemon, Mayo, Multigrain Bread

LEMONY TUNA SALAD

Baby Greens, Multigrain Bread

LOCAL TOMATOES

Basil Whipped Goat cheese, Multigrain

## BAKED GOODS + DESSERTS

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ROSEWATER MUFFINS

SWEET + SAVORY SCONES

BUTTERMILK BISCUITS

GRIDDLE COOKED ENGLISH MUFFINS

HOUSE GRANOLA PARFAIT

Whole Milk Yogurt

House Chia Pudding

BRIOCHE DOUGHNUTS

Cinnamon Sugar, Chocolate Frosted, Classic Glazed

DEEP DISH QUICHE

Fresh Vegetables, Herbs, Cheeses, Smoked Bacon

ZUCCHINI BREAD

GF CHOCOLATE CHIP BANANA BREAD

GLAZED LEMON TEA CAKE

AUTUMN PUMPKIN BREAD

ROSEWATER GF COFFEE CAKE

GF CHOCOLATE CREAM CHEESE BROWNIES

COOKIES

Chocolate Chip - Oatmeal Raisin

GF Peanut Butter Sea Salt - GF Ginger Cookie

HOLIDAY COOKIES, BREADS, BUNS

PARTY CUPCAKE SELECTION

FRESH FRUIT PIES + TARTS

WALNUT CRUSTED KEY LIME PIE TART

CHOCOLATE TART

Caramel Bits, Hazelnut Crust

WICKED STICKY BUNS

Caramel Pecans

GINGERBREAD CAKE

Dark Rum Glaze

APPLE - PEAR CRISP

Crunchy Oat Topping

POACHED PEARS

Cinnamon Chocolate Sauce

GARDEN PARTY CAKE

Summer Peaches, Raspberries

EVIL CHOCOLATE CHIP BROWNIES

RED - WHITE BLUEBERRY CRUMBLE

BLUEBERRY CROSTADA

SUMMER PEACH, RASPBERRY COBBLER

# INSPIRATION MENUS

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## THE DAY OF BRIDES BRUNCH

Quiche  
Fresh Fruit  
Kale + Romaine salad  
Chia or Yogurt Parfait  
Faroe Island Salmon  
Coffee + Tea Service  
Hand Squeezed Juice

## THE DAY OF GROOMS BRUNCH

Rosewater Breakfast Sandwiches  
Scones, Muffins, Donuts  
Farmer Potatoes  
Coffee | Cold Brew Service  
Hand Squeezed Juices

## OFFICE ESCAPE LUNCH

Selection of Rosewater Sandwiches  
Kale + Romaine Caesar  
Cookie, Tea Cake and Brownies Bar Platter

## BOATERS BOXED LUNCH

Rosewater Sandwiches  
Fresh Berries Cup  
Chips + Cookie  
Cold Drink

## CASUAL DINNER

LIDS OFF AND SERVE

Faroe Islands Salmon  
Lemon & Fresh Herb Grilled Chicken Breast  
White Salad  
Kale + Romaine Caesar  
Quinoa, Asparagus, Lemon, Toasted Almonds  
Brownie's Chewies and Cookie Platter

## BOUNTIFUL BUFFET

Grilled Marinated Beef Tenderloin  
Roasted Halibut, Herb Crust  
Asparagus, Fingerling Potatoes, Salas Verde  
Kale + Romaine Caesar  
Island Tomatoes, Zucchini Casserole

## SUMMER BBQ

House Smoked Pork Ribs, Pulled Pork, Brisket, Chicken  
Tina's BBQ Sauce  
Cumin Slaw, Potato Salad, Slow Beans  
Honey Corn Bread  
Green Bean Vinaigrette